

RICE

Kashmiri Pulao	5.90
Rice cooked with saffron, dried fruit and nuts	
Steamed Rice	3.00
Basmati steam rice	
Saffron Rice	4.00
Basmati rice cooked with saffron	
Coconut Rice	4.50
Basmati Rice cooked with coconut.	

BIRYANI

Lachedar Chicken Biryani	19.90
Rice with chicken, whole spices, saffron chicken, whole spices, saffron and mint	
Mutton Mughlai Biryani	19.90
Curried lamb with herbs & spices in saffron flavoured rice	
Shabnam Vegetable Biryani	17.90
Rice cooked with seasonal vegetables, whole spices, saffron and mint	
Seafood Biryani	22.90
Basmati rice cooked with fish & prawns, chef's special masala	

BREADS

Plain Naan	3.50
Soft fine flour Indian bread	
Garlic Naan	4.00
Naan flavoured with fresh crushed garlic	
Butter Naan	4.50
Soft fine flour Indian buttered bread	
Peshwari Naan	5.90
Stuffed with dried fruits, coconut and nuts	
Keema Naan	5.90
Stuffed with spiced minced lamb	
Cheese Naan	5.00
Delicious bread stuffed with cheese and butter	
Cheese & Garlic Naan	5.50
Delicious bread stuffed with cheese and butter garlic	
Roti	3.00
Wholemeal flour bread	
Bread Basket	14.50
A combination of Naan, Garlic Naan, Cheese Naan served with side accompaniments (Raita, Mango chutney, Mix Pickle)	

ACCOMPANIMENTS

Pappadums	2.50
Mint Sauce	2.50
Mango Chutney	2.50
Mixed Pickle	2.50
Cucumber Yoghurt	4.50

DESSERTS

Gulab Jamun	5.50
A North Indian treat. Deep fried milk dough ball, served hot or cold in a sweet syrup	
Mango Kulfi	6.90
A traditional homemade mango flavoured Indian Ice cream	
Pista Kulfi	6.90
A traditional homemade Pistachio based Indian Ice cream	

FAMILY DEAL - \$60

- Entrees -
- 2 Samosas, 2 Chicken Tikka
- Mains -
- Choice of 2 Curries (no Seafood Curries), 2 Rice, 2 Nan Breads (Plain or Garlic), Mint sauce, Pappadums
- Desserts -
- 2 Gulab Jamun
- (Discount offers not valid)

MEGA DEAL - \$80

- Entrees -
- 3 Seekh Kebab, 3 Chicken Tikka
- Mains -
- Choice of 3 Curries (no Seafood Curries), 3 Rice, 3 Nan Breads (Plain or Garlic), Mint Sauce, Pappadums
- Desserts -
- 3 Gulab Jamun
- (Discount offers not valid)

We also specialise in outdoor events, wedding reception parties, birthday/anniversary parties, corporate functions or any other special occasions of your life

Conditions apply - prices and menu subject to change without prior notice

www.haldiindian.net.au

Haldi Indian

RESTAURANT

Take Away Menu 10% Discount



Haldi Indian Restaurant brings the flavours of Indian spices to town. Haldi is a best place to visit especially if you want to indulge your taste buds in something rich. Haldi offers traditional Indian food and delicious tandoori bread and kabab from clay oven tandoor. We will serve you the best and tasty foods made by love and feeling. With its relaxing contemporary interior, 'Haldi' is the perfect place to celebrate any occasion or just enjoy Indian food and Australian wine with family and friends. The ambiance is perfect for a romantic dinner date. Our A la carte menu highlights signature Indian dishes and also includes selected Asian favourites."

0449 929 499

209 Brisbane St Dubbo NSW 2830

OPEN: Tue - Sun

Dinner: 5:00pm - 10:00pm

B.Y.O.

DINE IN & TAKE AWAY

We Do Mild/ Med/ Hot Curries

Vegan and Gluten Free Curries Available

Booking is essential for groups of 10-20 guests

www.haldiindian.net.au

[facebook.com/haldiindian](https://www.facebook.com/haldiindian)

ENTREES - VEGETARIAN

Samosas (2pcs)	6.90
Pastry Filled with a fine selection of fresh vegetables, herbs and spices, then deep fried until golden brown.	
Onion Bhaji (14pcs)	6.90
Thinly sliced onion rings battered in chickpea flour, then deep fried until golden brown	
Paneer Pakora (4pcs)	13.90
Cubes of cheese, thinly sliced and battered in chickpea flour and then deep fried until golden brown	

ENTREES - NON VEGETARIAN

Tandoori Chicken	Half/Full	9.90/15.90
Chicken on the bone, marinated in yoghurt and spices, roasted in tandoor		
Seekh Kebab (4pcs)		13.90
Beef minced infused with chopped chillies, ginger, garlic and mughlai spices, skewered and cooked in a clay oven.		
Amritsari Chicken Tikka (4pcs)		14.90
Boneless free range chicken pieces marinated in yoghurt, exotic spices, ginger, garlic and tandoor roasted		
Tandoori Barah Kebab (4pcs)		21.90
Lamb cutlets marinated overnight with fresh ginger, spices and barbecued in tandoor.		

MAINS - NON VEGETARIAN

Butter Chicken	18.90
A chicken delicacy half cooked in a tandoori way and half finished in creamy tomato flavour curry with a touch of pepper for delicate palate	
Mango Chicken	19.90
Chicken piece cooked in onion gravy with mango pulp.	
Garlic Chicken	17.90
Chicken cooked in garlic, onion, capsicum and tomato gravy, finished with coriander	
Shahi Korma - Chicken/Lamb/Beef	18.90
A favourite known throughout India, a bowlful of highly flavoured coconut textured creamy curry	
Vindaloo - Chicken/Lamb/Beef	18.90
Hot spicy dish cooked in Goan style, with vinegar and chillies	
Chicken Tikka Masala	17.90
Char grilled chicken sautéed with capsicum, tomatoes coriander in a medium thick sauce.	
Chilli Chicken	17.90
Boneless diced chicken marinated in herbs n spices / cooked with chillies and herbs, mixed with onion, capsicum, tomatoes	
Chicken Madras	17.90
Chicken cooked in tomato and onion gravy finished with coconut cream	
Saagwala - Chicken/Lamb/Beef	18.90
Blend of Fresh Spinach cooked with authentic spices, chopped ginger and garlic	
Shahi Tukra	17.90
Cooked in a tantalizing Tia Maria sauce, which has been infused with the flavours of India.	
Kashmiri Rogan Josh lamb	18.90
Preparation of lamb from North India. This dish is finished in rich gravy and coriander	
Handi - La - Jawab	19.90
Aromatic Lamb cooked in Afghanistan style finish with sultana and cashew nuts	
Nehari Lamb	19.90
Lamb cooked in gram flour with chef's special rich gravy and finished with fresh ginger and coriander	

MAINS - VEGETARIAN

Yellow Dal	16.90
Combination of moong beans and red lentils is used to create a classic Indian delicacy, which is full of nutrients	
Aloo Mutter	16.90
Peas & Potato cooked in onion tomato gravy, finished with coriander	

MAINS - VEGETARIAN

Malai Kofta	16.90
Croquettes of cottage cheese, potato, cashew nuts & spices simmered in crushed tomatoes & cream sauce.	
Paneer Makhani	16.90
Marinated cottage cheese finished with butter and garnished with creamy sauce, cooked overnight on low heat	
Aloo Gobi Masala	16.90
Spiced cauliflower with potatoes cooked with fresh tomatoes and assorted Indian spices garnished with coriander	
Shahi Dal Makhani	16.90
Creamed lentil, delicately cooked overnight on low heat, finished with butter & garnished with cream House Speciality	
Navrattan korma	16.90
A tantalizing mixture of vegetables, which are slowly simmered with fragrant spices and a potent combination of garlic, ginger in a creamy sauce	
Palak Paneer	16.90
Finely cut garden fresh spinach cooked with homemade cheese in a combination of Indian spices and herbs	
Kadahi Paneer	17.90
Paneer cooked with capsicum, onion and finished with coriander.	
Shahi Paneer	17.90
Paneer cooked in cashew paste and yogurt gravy	

MAINS - SEAFOOD

Goan Fish Curry	22.90
Pieces of Fish Fillets smothered/marinated in hot coastal spices and herbs, slowly cooked to perfection in a special sauce	
Malabar Fish/ Prawns	22.90
Pieces of Fish Fillets / Prawns smothered and marinated in mild spices and herbs, cooked to perfection in on a slow fire with a special sauce	
Prawn Garlic Masala	22.90
Fresh garlic flavoured prawn cooked in medium spiced sauce with tomatoes, green Chillies and fresh ginger	
Korma Fish/ Prawn	22.90
Fresh fish/prawn which are slowly simmered with fragrant spices and a potent combination of garlic, ginger in a creamy sauce	
Butter Prawn	22.90
Fresh prawns in combination with fresh ingredients, smoothed with just a touch of cream.	
Haldi 's Sepcial Mix Sea Food Curry	22.90
Prawns and Fish together cooked in the chef's special sauce with the touch of spinach, ginger, and garlic	

